



RAW BAR

OYSTERS ON THE HALF SHELL

please ask your server for today's selections
spicy cocktail sauce, red wine mignonette, cucumber green apple mignonette

BELON 6.00 35.00 70.00

Harpswell, Maine

EL CHINGON 3.25 18.50 37.00

Rincón de Ballenas, Baja California, Mexico

CHEFS CREEK 3.30 18.80 37.60

Baynes Sound, British Columbia, Canada

RASPBERRY POINT 3.75 21.50 43.00

New London Bay, P.E.I., Canada

KUSSHI 3.75 21.50 43.00

Stellar Bay, British Columbia, Canada

PICKLE POINT 3.75 21.50 43.00

New London Bay, P.E.I., Canada

CLAMS ON THE HALF SHELL 16
FRESH SANTA BARBARA SEA URCHIN MP

CHILLED SELECTIONS

ALASKAN KING CRAB LEGS BY THE POUND MP

SNOW CRAB COCKTAIL CLAWS 32

SHRIMP COCKTAIL 18

CAVIAR MP

TSAR IMPERIAL BAIKA

TSAR IMPERIAL OSSETRA

TSAR NICOULAI AMERICAN WHITE STURGEON

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
ALLERGY: Normal kitchen operations involve shared preparation spaces. We are unable to guarantee that any menu item is free of a particular allergen.



SEASONAL CRUDO

PERUVIAN SCALLOPS 18

aji amarillo, coconut, finger limes, corn nuts

SCOTTISH SALMON TATAKI 14

ginger soy, crispy garlic

FRESH SCALLOPS 16

strawberry, candied lemon, aged balsamic, cardamom, arugula

LOBSTER SASHIMI 14

meyer lemon, poppy seeds, pink peppercorn, perilla, lemon oil

CEVICHE MIXTO 16

scallops, shrimp, octopus, white fish, sweet potato, leche de tigre

BLUE FIN TUNA TATAKI 15

tahini-miso vinaigrette, black garlic salt, avocado, lotus root chips

SPANISH OCTOPUS CARPACCIO 14

kalamata olives, piquillo yogurt, greek olive oil, marinated feta

AHI TUNA PANZANELLA 16

tomato ginger, opal basil, cucumbers, pickled red onions

ALBACORE 16

cured and lightly smoked, green apples, pickled mustard, rye crisp

JAPANESE HAMACHI 16

citrus-miso dressing, avocado sorbet, cilantro, tempura flakes

VEGAN CEVICHE MIXTO 12

Coconut, fennel, aji Amarillo, leche de tigre, cilantro, corn nuts

BAY SCALLOPS 14

lemon oil, celery root puree, black truffles

RED SNAPPER SASHIMI 12

grilled grapefruit, piquillo, habanero oil, crispy ginger

AHI TUNA TARTARE 14

spicy mayo, scallions, furikake, crispy pita

FRESH LOUISIANA LUMP CRAB SALAD 16

brûlée lime, toasted cumin, lime zest, mayonnaise

***MODIFICATIONS AND SUBSTITUTIONS POLITELY DECLINED*.**



HOUSE CHEESE BOARDS

THE FRENCH SELECTION 21

l'Édel de Cléron, Valençay, Saint Agur

THE ITALIAN SELECTION 21

Fontina, Parmigiano-Reggiano, Gorgonzola

THE SPANISH SELECTION 21

3 month Manchego, Mahón, Idiazabal

THE CALIFORNIAN SELECTION 21

Carmody, Truffle Tremor, Bay Blue

THE INTERNATIONAL SELECTION 28

*l'Édel de Cléron, Fontina, Mahon, Carmody,
Balarina Aged Gouda*

MEAT SELECTION 9 (per oz)

THREE MEATS 21 // FIVE MEATS 28

Pork Pâté / Truffle Chicken Liver Mousse / Pork Rillettes

Chorizo / Salami Picante / Salami Dulce

Rabbit Pâté / Duck Prosciutto +3 / Duck Salami +4

Prosciutto San Daniele +6

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MEDITERRANEAN SPECIALTIES

MARINATED OLIVES 6

citrus, toasted cumin, grilled sourdough bread

BRIWAT MOROCCAN SPRING ROLL 14

Beef and chicken, harissa aioli

LAMB HUMMUS 12

pita bread

ROASTED BONE MARROW 21

onion raisin marmalade, grilled sourdough, pomegranate

TASTING OF HUMMUS 14

Beet, soybean, kimchee, spicy, chickpea, Pita, cucumber

LAMB TARTARE 18

*zaatar lavash, nasturtium pesto, dried black olives,
preserved lemon aioli, feta cheese*

HARISSA ROASTED HEIRLOOM CARROTS 16

citrus yogurt, pomegranate, cilantro, toasted pistachio

SPANISH OCTOPUS A LA PLANCHA 18

romesco, arugula, crispy garbanzo beans

ROMAINE CAESER SALAD 16

*white marinated anchovies, sourdough croutons,
parmesan cheese, anchovy dressing*

BELGIUM ENDIVE SALAD 14

lemon poppy seed dressing, soy yuzu marinated clamshell mushrooms, pine nuts, parmesan

STEAMED MUSSELS 16

house merguez, piquillo, crispy potato, saffron aioli

SRIRACHA BBQ CHICKEN WINGS 14

pickled vegetables, blue cheese

BEEF AND FOIE GRAS SLIDERS 18

truffle aioli, pickles, lettuce, tomatoes

PAN ROASTED MAINE SEA SCALLOPS 36

cumin-carrot emulsion, Catalan spinach, crispy shallots

SAFFRON AND LEMON CAVATELLI PASTA 34

shrimp, calamari, octopus, broccolini, Calabrian chili breadcrumbs



MEDITERRANEAN SPECIALTIES

BRAISED LAMB SHANK TAGINE 44

couscous, prunes, toasted almonds, sesame seeds

TASMANIAN SALMON EN PAPILOTE 32

kalamata olives, fennel, capers, baby potatoes

ROASTED CAULIFLOWER 26

shermoula yogurt, pickled raisins, spiced almonds, lemon

SHERMOULA BAKED CHILEAN SEABASS 34

fennel, couscous, green and red peppers, tomatoes

GRILLED PRIME SKIRT STEAK 36

eggless bearnaise, creamed peppercorn jus, French fries

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DESSERT

ROSE WATER PANA COTTA 13

macerated strawberries, toasted pistachios, candied rose petals

LEMON RICOTTA FRITTERS 12

caramel and berry coulis

HAZELNUT CRUNCH 13

chocolate sauce, whipped cream

HOUSEMADE CHOCOLATE CHIP COOKIES 9